

Vine

AMERICAN KITCHEN

PRIVATE EVENTS

WELCOME TO VINE AMERICAN KITCHEN



Thank you for your interest in the private dining programs at Vine American Kitchen. We are proud to offer unique private and semi-private areas paired with delectable menu offerings that are sure to delight and impress you and your guests. In this brochure, you will find all of the information needed to book your next event. Our private dining coordinator and Chef can work directly with you on custom menus, room designs and ambiance to meet all of your needs.

BARREL ROOM

Maximum Capacity: 8 guests

Minimums:

Sunday-Friday Lunch: \$75

Sunday-Saturday Dinner: \$300

FIRESIDE TERRACE

Maximum Capacity: Plated Event - 48 Guests; Cocktail Reception - 55 Guests

Minimums:

Sunday-Friday Lunch (Noon - 3pm): \$250

Saturday Lunch (Noon - 3pm): \$500

Saturday Reception (3pm - 6pm): \$1,000

Sunday-Thursday Dinner: \$500

Friday-Saturday Dinner: \$1,500

BAR PROGRAMS

CASH BAR

Drinks are paid by your guests when ordered.

HOSTED BAR

Drinks are paid by the host and are tracked by servers throughout your event.

WINE SELECTIONS

Wine selections will be poured for guests at current menu pricing. You will be charged for each bottle opened. Below is a sampled list of wines available.

Sparkling

Domaine Ste. Michelle Blanc De Noirs, Washington

Sauvignon Blanc

Wente "Louis Mel", California
Kim Crawford, New Zealand

Riesling

Chateau Ste. Michelle "Eroica", Washington

Chardonnay

William Hill, Central Coast Simi, Sonoma Valley
Sonoma Cutrer, Russian River Valley

Pinot Gris/Pinot Grigio

Acrobat, Pinot Grigio, Oregon Erath, Pinot Gris, Willamette Valley
Ponzi, Pinot Gris, Oregon Santa Margherita, Alto Adige

Cabernet

Columbia Crest "H3", Columbia valley Ghost Pines, Napa Valley
Duckhorn Decoy, California

Merlot

14 Hands, Washington
Canoe Ridge Estate, Washington

Pinot Noir

Mirassou, California
Belle Glos "Meiomi", Sonoma Coast
Siduri, Russian River Valley

We suggest pre ordering wines for larger parties. Custom wines available with advanced notice.

Additional wine selections and our Reserve List are available upon request.



COCKTAIL PARTIES

SMALL BITES

Served by the Dozen

- Shrimp Cocktail with Cocktail Sauce 25
- Parmesan Bruschetta 25
- Roasted Mushroom Bruschetta 25
- New Orleans BBQ Shrimp 25
- Crab-Stuffed Mushrooms 36
- Vegetable Stuffed Mushrooms 21
- Maryland Lump Crab Cakes 48
- Chophouse Cheeseburger Sliders 24
- Chicken Salad Sliders 24
- Pulled Chicken and Avacado Quesadillas 24
- Black Bean/Roasted Mushroom Quesadillas 21
- Pimento Cheese Croquettes 18

FLATBREADS

Serves 3-5

- Margherita & Basil 9.95
- BBQ Chicken & White Cheddar 10.95
- "BLT" with Arugula & Roasted Tomatoes 10.95
- Wild Mushroom, Goat Cheese & Arugula 11.95
- Vegetarian 9.95

SHARABLES

Serves 10-12

- Southwestern Guacamole with Tortilla Chips 24
- Hummus with Pita Chips 21
- Fresh Seasonal Fruit **SM 40 / LG 70**
- Fresh Seasonal Vegetable Crudites **SM 35 / LG 65**
- Smoked Meats and Cheese Trays **SM 45 / LG 75**

SWEET BITES

Served by the Dozen

- Banana Cream Cups 18
- Bite-Sized Brownies 16
- Orea Peanut Butter Pie Bars 18
- Chef's Fresh Baked Cookies 12

GUIDELINES & HOLIDAY EVENTS

GUEST COUNT

Please provide final guest count 48 hours prior to your event.

You will be charged for the number of guests confirmed.

ADDITIONAL ACCOMMODATIONS

We can provide additional accommodations to improve your event. Audio visual rentals, floral arrangements, custom menus, unique set ups and satellite bars may be arranged for additional charges.

Rates are determined based on the nature of the requests.

SET-UP FEES

\$25 for Semi-Private

\$35 for Private Events up to 20 guests

\$45 for Private Events 21-35 guests

\$55 for Private Events 36 or more guests

\$75 for Wedding Receptions/Rehearsal Dinners

CANCELLATION FEES

A cancellation fee will be applied if the party cancels after execution of the contract.

For more information, please contact our private dining coordinator at private.dining@vinekitchen.com or (704) 469 - 5282

SAMPLE HOLIDAY SEASON MINIMUMS

BARREL ROOM:

SUNDAY-FRIDAY LUNCH: \$200

SATURDAY LUNCH (NOON - 5PM): \$400

SUNDAY-WEDNESDAY DINNER: \$350

THURSDAY-SATURDAY DINNER: \$500

TERRACE ROOM:

SUNDAY-FRIDAY LUNCH: \$300

SATURDAY LUNCH (NOON - 3PM): \$750

SUNDAY-WEDNESDAY DINNER: \$750

THURSDAY-SATURDAY DINNER: \$2000

MINIMUM OF 15 GUESTS IN TERRACE ROOM DURING HOLIDAY MONTHS

*Prices are subject to change.

SELECT LUNCH MENUS

FOR PARTIES UP TO 48 GUESTS

Choose between two options of sample Select Menus for your event.

\$18 Menu **Choice of 3 Entrées**

STARTERS (CHOICE OF 2)

Tomato Basil Bisque
Caesar Salad
Vine Salad
Wedge Salad

ENTREES

Chop House Cheeseburger
New Orleans Jambalaya
Pasta Bolognaise
BBQ Chicken Flatbread
Margherita Flatbread
Vegetarian Wild Mushroom Ravioli
Chicken Mac & Cheese
BBQ Chopped Chicken Salad
Napa Valley Salad

DESSERTS (CHOICE OF 2)

House Made Cookies
Oreo Peanut Butter Pie
Seasonal Cheesecake
Ghirardelli Triple Chocolate Brownie

All menus include coffee, iced tea or soft drink.

\$25 Menu **Choice of 4 Entrées**

STARTERS (CHOICE OF 2)

Tomato Basil Bisque
Caesar Salad
Vine Salad
Wedge Salad

ENTREES

Chop House Cheeseburger
New Orleans Jambalaya
Atlantic Salmon
BBQ Chicken Flatbread
Margherita Flatbread
Maryland Jumbo Lump Crab Cakes
Slow Cooked Ribs (Half Rack)
French Dip Sandwich
Chicken Mac & Cheese
Blackened Shrimp Salad
Napa Valley Salad

DESSERTS (CHOICE OF 2)

House Made Cookies
Oreo Peanut Butter Pie
Seasonal Cheesecake
Ghirardelli Triple Chocolate Brownie

All menus include coffee, iced tea or soft drink.

SELECT DINNER MENUS

FOR PARTIES UP TO 48 GUESTS

Choose between two options of sample Select Menus for your event.

\$36 Menu **Choice of 3 Entrées**

SHARABLE APPETIZERS (+\$5.00/GUEST)

Fried Green Tomatoes
Rhode Island Calamari
Southwestern Guacamole
Maytag Blue Cheese Chips
Hummus and Pita Chips
Vegetable Stuffed Mushrooms
Skillet Jalepeño Cornbread

STARTERS (CHOICE OF 2)

Tomato Basil Bisque
Caesar Salad
Vine Salad
Wedge Salad

ENTREES

Rotisserie Chicken
Slow-Cooked Ribs (Half Rack)
Atlantic Salmon
New Orleans Jambalaya
Rainbow Trout
Grilled Pork Tenderloin
Chop House Burger
Vegetarian Wild Mushroom Ravioli

SIDES (CHOICE OF 2)

Haricot Verts
Garlic Smashed Potatoes
Broccolini
Mac & Cheese
Sweet Potato Fries
Grilled Asparagus
Hand Cut Mesquite Seasoned Fries

DESSERTS (CHOICE OF 2)

Banana Cream Pie
Ghirardelli Triple Chocolate Brownie
Oreo Peanut Butter Pie
Seasonal Cheesecake

All menus include coffee, iced tea or soft drink.

\$48 Menu **Choice of 4 Entrées**

SHARABLE APPETIZERS (+\$5.00/GUEST)

Fried Green Tomatoes
Rhode Island Calamari
Southwestern Guacamole
Maytag Blue Cheese Chips
Hummus and Pita Chips
Vegetable Stuffed Mushrooms
Skillet Jalepeño Cornbread

STARTERS (CHOICE OF 2)

Tomato Basil Bisque
Caesar Salad
Vine Salad
Wedge Salad

ENTREES

Rotisserie Chicken
Slow-Cooked Ribs (Full Rack)
Atlantic Salmon
New Orleans Jambalaya
Grilled Pork Tenderloin
14-Ounce Ribeye Steak
8-Ounce Filet Mignon
Maryland Style Jumbo Lump Crabcakes

SIDES (CHOICE OF 2)

Haricot Verts
Garlic Smashed Potatoes
Broccolini
Mac & Cheese
Sweet Potato Fries
Grilled Asparagus
Hand Cut Mesquite Seasoned Fries

DESSERTS (CHOICE OF 2)

Banana Cream Pie
Ghirardelli Triple Chocolate Brownie
Oreo Peanut Butter Pie
Seasonal Cheesecake

All menus include coffee, iced tea or soft drink.

SELECT BRUNCH MENUS

\$14

Traditional Eggs Benedict

Two soft poached eggs hollandaise sauce, Canadian bacon, English muffin

Apple Cider Pancakes

Granny smith apples, housemade cider syrup

Caramel-Banana French Toast

Thick butter loaf topped with bruleed and caramel sauce

Bacon & White Cheddar Omelette

Farm fresh egg omelette with maple smoked bacon and white cheddar cheese

Chicken & Waffles

Fresh made waffle with Southern fried chicken breast

Crab Cake Eggs Benedict (Additional \$3)

Two soft poached eggs hollandaise sauce, jumbo lump crab cakes, English muffin

Includes coffee, iced tea or soda

VINE AMERICAN KITCHEN

13735 Conlan Circle Charlotte, NC 28277



WWW.VINEKITCHEN.COM